What is Product Writing?

Stage 1: Introducing the model text
Ask students to read the recipe below and decide if they would like to make or try the dish.

1 pound of shrimp
1 tablespoon cumin
1 tablespoon paprika
Olive oil
1 1/2 tablespoons mayo
1 1/2 tablespoons Greek yogurt
2 limes
2 to 3 tablespoons red peppers
2 tablespoons red onion
1/4 teaspoon chili powder
Salt & pepper
Handful of cilantro
1 clove garlic, peeled and chopped
2 ripe avocados

1 Season shrimp with spices. Cook in a pan with olive oil until they begin to brown slightly and turn opaque. Remove from pan and set aside to cool.
2 Meanwhile, mix together the mayo sauce by combining mayo, yogurt, juice of half a lime, orange juice, bell peppers, red onion, a dash of chili pepper, salt and pepper.
3 For the cilantro lime sauce, add cilantro, garlic, juice of one lime, a splash of red wine vinegar, olive oil, and salt in a processor or blender.
4 When shrimp is cool, roughly chop and mix into creamy sauce.
5 Fill avocados and serve on tostadas or lettuce. Drizzle cilantro lime sauce on top.

Stage 2: Analysing the model
1 Ask students to identify the ingredients and the measures mentioned in the recipe.
2 Ask students to identify the cooking verbs mentioned in the recipe
3 Ask students to decide whether the statements are True or False
   ___ Recipes bring a list of the ingredients used first.
   ___ The procedures are usually described in the imperative form.
   ___ Sentences to describe procedures are short and straightforward.

Stage 3: Controlled Practice
Ask student to complete the sentences below with the appropriate word:

COOK    SEASON    SPRING ONIONS   DASH    ROUGHLY   MIX

_________ the shrimp with salt and pepper. __________ the shrimp in a pan.
_________ chop the onions.                    Drizzle __________ on top.
_________ the chopped shrimp into the sauce       Add a __________ of chili pepper.

Stage 4: Organising ideas
Students decide what type of recipe they’d like to write. Ask them to jot down the ingredients and key words of the procedures they need to describe. Remember to encourage peer help. Learners might also use a dictionary, if you find appropriate.

Stage 5: Final product
Now, students write their recipes. They can use the model to help them.

Recipe and image taken from https://www.tastemade.com/videos/shrimp-stuffed-avocado
What is Product Writing?

Stage 1: Introducing the model text
Ask students to read the recipe below and decide if they would like to make or try the dish.

1. **Season** shrimp with spices. **Cook** in a pan with olive oil until they begin to brown slightly and turn opaque. **Remove** from pan and **set aside** to cool.
2. Meanwhile, **mix** together the mayo sauce by **combining** mayo, yogurt, juice of half a lime, orange juice, bell peppers, red onion, a dash of chili pepper, salt and pepper.
3. For the cilantro lime sauce, **add** cilantro, garlic, juice of one lime, a splash of **red wine vinegar**, olive oil, and salt in a processor or blender.
4. **When** shrimp is cool, roughly **chop** and **mix** into creamy sauce.
5. **Fill** avocados and serve on tostadas or lettuce. **Drizzle** cilantro lime sauce on top.

Recipes bring a list of the ingredients used first.
The procedures are usually described in the imperative form.
Sentences to describe procedures are short and straightforward.

Stage 2: Analysing the model
1. Ask students to identify the **ingredients** and the **measures** mentioned in the recipe.
2. Ask students to identify the **cooking verbs** mentioned in the recipe.
3. Ask students to decide whether the statements are **True** or **False**
   - True Recipes bring a list of the ingredients used first.
   - True The procedures are usually described in the imperative form.
   - True Sentences to describe procedures are short and straightforward.

Stage 3: Controlled Practice
Ask students to complete the sentences below with the appropriate word:

<table>
<thead>
<tr>
<th>COOK</th>
<th>SEASON</th>
<th>SPRING ONIONS</th>
<th>DASH</th>
<th>ROUGHLY</th>
<th>MIX</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEASON</strong> the shrimp with salt and pepper.</td>
<td><strong>COOK</strong> the shrimp in a pan.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>ROUGHLY</strong> chop the onions.</td>
<td>Drizzle <strong>SPRING ONIONS</strong> on top.</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>MIX</strong> the chopped shrimp into the sauce.</td>
<td>Add a <strong>DASH</strong> of chili pepper.</td>
<td></td>
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Stage 5: Final product
Now, students write their recipes. They can use the model to help them.

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